



## WAYNE'S BEER BREAD

- 3 cups self-rising flour
- $\frac{1}{2}$  cup white sugar
- 1 12oz. bottle of flat beer

### OPTIONS:

a) Add  $\frac{1}{2}$  cup of filling material of your choice.

EX.:  $\frac{1}{2}$  cup grated cheese,  $\frac{1}{2}$  cup dried cranberries,  
 $\frac{1}{2}$  cup chopped nuts,  $\frac{1}{2}$  cup raisins,  
 $\frac{1}{2}$  cup chocolate chips, etc.

b) If you like garlic bread, try adding garlic powder, starting with about  $\frac{1}{2}$  tsp, and increasing the amount with your next bread if you so desire.

Mix flour and sugar. Add beer, mix well. Fold in filling material, if desired. Put into a greased 9" x 5" x 2  $\frac{3}{4}$ " loaf pan.

Insert pan into 12" DO, or use a well greased 8" DO without a pan. Bake at 350° F for an hour.

Allow to cool in pan (or DO) for about 30 min. to retain shape. Turn out and slice.

Freezes well. Great toasted!

*from the files of  
Stan Kowalski Jr.*